

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the Crittenden family's quest to produce premium but affordable wines from grapes grown across cool climate regions of Victoria.

PINOT GRIS 2025

VINTAGE

The 2025 season stands among Victoria's best this century. Calm dry weather during flowering delivered ample fruit set – a rare treat compared to that of recent years. Summer then brought ideal conditions: moderate rain, no extreme heat, and steady ripening that preserved acidity, built structure, and intensified flavour. A truly exceptional vintage for whites and reds alike.

WINEMAKING

The grapes were harvested in the cool of the morning and quickly transported to the winery where the juice was gently extracted using an airbag press. It was then chilled to 8C and settled for 24 hours before racking to a combination of stainless steel tanks and recently used oak barrels for fermentation. Following the 3 week fermentation process the wine was rested on lees in the same tanks and barrels for roughly 8 months before being racked and clarified in readiness for bottling in January 2026.



TECHNICAL DATA

VITICULTURE

REGION	Victoria
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BOTTLED WINE

ALCOHOL	12.5%
ACIDITY	6.1 g/L
PH	3.29
RESIDUAL SUGAR	Dry
MALOLACTIC	0%

No animal products were used in the production of this wine.

TASTING NOTES

NOSE

Fragrant notes of crisp pear, green apple and delicate white florals.

PALATE

Fresh & finely textured, with juicy orchard fruit, subtle savoury notes and a clean, mineral finish.

DRINK WITH

Seared scallops, roast chicken with fennel, or a pear and goat's cheese salad.

CELLARING

Drink now or over the next 3 years.